

BRULIÈRES DE BEYCHEVELLE

2016

Located in the commune of Cussac-Fort-Médoc, in the Haut-Médoc appellation, 5 km south of Château Beychevelle, the Brulières vineyard enjoys a cooler climate, bringing great freshness and a fruity character to its wines.

The 12 hectares of our vineyard are planted exclusively with Cabernet Sauvignon and Merlot grape varieties.

VINTAGE 2016

The winter of 2015-2016 was characterised by mild temperatures and high rainfall.

Flowering was uniform and prolific, taking place in the first half of June under ideal conditions of warmth and sunshine.

The particularly hot and dry summer provided the vines with the conditions necessary for high-quality development. The even veraison benefited from high summer temperatures and very favourable temperature ranges for grape ripening. Finally, September allowed this slow but steady ripening to continue, putting us in the best possible position to begin the harvest.

VINIFICATION

Traditional vinification with 18 to 21 days of fermentation and regular pumping over.

Aged in a separate cellar, Brulières de Beychevelle 2016 received the same care and attention as Château Beychevelle.

BLEND

75% Merlot - 25% Cabernet Sauvignon

TASTING NOTE

The 2016 vintage confirms the refinement and elegance characteristic of Château Beychevelle wines. Brulières de Beychevelle 2016 expresses great freshness and a delicate nose with spicy notes. Its tannins are very refined..